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NEWS 2 Jan 25 BLAST(R) searching in REGISTRY available in STN on the Web
NEWS 3 Jan 29 FSTA has been reloaded and moves to weekly updates
NEWS 4 Feb 01 DKILIT now produced by FIZ Karlsruhe and has a new update frequency
NEWS 5 Feb 19 Access via Tymnet and SprintNet Eliminated Effective 3/31/02
NEWS 6 Mar 08 Gene Names now available in BIOSIS
NEWS 7 Mar 22 TOXLIT no longer available
NEWS 8 Mar 22 TRCTHERMO no longer available
NEWS 9 Mar 28 US Provisional Priorities searched with P in CA/CAplus and USPATFULL
NEWS 10 Mar 28 LIPINSKI/CALC added for property searching in REGISTRY
NEWS 11 Apr 02 PAPERCHEM no longer available on STN. Use PAPERCHEM2 instead.
NEWS 12 Apr 08 "Ask CAS" for self-help around the clock
NEWS 13 Apr 09 BEILSTEIN: Reload and Implementation of a New Subject Area
NEWS 14 Apr 09 ZDB will be removed from STN
NEWS 15 Apr 19 US Patent Applications available in IFICDB, IFIPAT, and IFIUDB

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FILE 'HOME' ENTERED AT 10:59:22 ON 22 APR 2002

=> file fsta frosti
COST IN U.S. DOLLARS
FULL ESTIMATED COST

SINCE FILE ENTRY	TOTAL SESSION
0.21	0.21

FILE 'FSTA' ENTERED AT 10:59:34 ON 22 APR 2002
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FILE 'FROSTI' ENTERED AT 10:59:34 ON 22 APR 2002
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= s milk#
L1 111892 MILK#

= s transglutaminase#
L2 781 TRANSGLUTAMINASE#

= s reducing agent#
L3 1304 REDUCING AGENT#

= s 11 and 12 and 13
L4 0 L1 AND L2 AND L3

= s glutathione or cysteine or glutamylcysteine or yeast or thiosulfuric or
sulfurous or ascorbic or vitamin c or erythorbic or tocopherol# or lecithin#
L5 60201 GLUTATHIONE OR CYSTEINE OR GLUTAMYLCYSTEINE OR YEAST OR THIOSULF
UFIC OR SULFUROUS OR ASCORBIC OR VITAMIN C OR ERYTHORBIC OR
TOCOPHEROL# OR LECITHIN#

= s 11 and 12 and 15
L6 4 L1 AND L2 AND L5

= d 1-4 all

L6 ANSWER 1 OF 4 FSTA COPYRIGHT 2002 IFIS
AN 1996(10):P0019 FSTA
TI Rheology of **milk** protein gels and protein-stabilized emulsion
gels cross-linked with **transglutaminase**.
AU Dickinson, E.; Yamamoto, Y.
CS Procter Dep. of Food Sci., Univ. of Leeds, Leeds LS2 9JT, UK. E-mail
E.Dickinson(a)leeds.ac.uk
SO Journal of Agricultural and Food Chemistry, (1996), 44 (6) 1371-1377, 33
ref.
ISSN: 0021-8561
DT Journal
LA English
AB Oscillatory shear measurements were used to investigate the rheological
properties of enzymically cross-linked **milk** protein gels at
neutral pH with and without emulsion droplets. A Ca²⁺-independent
transglutaminase [protein-glutamine
.gamma.-glutamyltransferase; EC 2.3.2.13] extracted from microorganisms
[Streptoverticillium sp. no. 8112] was used as the enzyme source. Storage
and loss moduli are presented for gels formed from enzyme-treated
.beta.-lactoglobulin solutions (13 and 14 wt.% protein) and
.beta.-lactoglobulin-stabilized emulsions (7-9 wt.% protein, 32.5 wt.%
oil). The frequency dependence of the small-deformation elastic moduli of
the enzyme-treated gels was weaker than for the equivalent heat-set
.beta.-lactoglobulin gels (90°C for 30 min), and the strain
dependence of the elastic moduli of the enzyme-treated gels was of
opposite sign to that of the heat-set gels at large deformations.
Differences in rheological behaviour are consistent with a network
consisting of permanent covalent cross-links for the enzyme-induced gels
and predominantly physical cross-links for the heat-set gels. Thermal
processing after enzyme treatment was effective in making a strong gel
from either a .beta.-lactoglobulin solution or a .beta.-lactoglobulin-
stabilized emulsion. **Lecithin** addition to the

.beta.-lactoglobulin-stabilized emulsion gel before enzyme treatment improved gel strength arising from **lecithin**-protein complexation. When .beta.-lactoglobulin was replaced with sodium caseinate, the rate and extent of enzyme-induced cross-linking increased substantially.

CC P (Milk and Dairy Products)
CT GELS; LACTOGLOBULINS; PHYSICAL PROPERTIES; PROTEINS; RHEOLOGICAL PROPERTIES; Nb -LACTOGLOBULIN

L6 ANSWER 2 OF 4 FROSTI COPYRIGHT 2002 LFRA
AN 550365 FROSTI
TI Fatitudes!
AU Ahmad J.
SO Food Science and Technology Today, 2000, (September), 14 (3), 126-133 (87 ref.)
Published by: IFST Address: 5 Cambridge Court, 210 Shepherd's Bush Road, London, W6 7NJ, UK Telephone: +44 (20) 7603 6316 or 6317 Fax: +44 (20) 7603 6317 Web: www.ifst.org
ISSN: 0950-9623

DT Journal
LA English

AB Reduction of fat intake is seen as key to improving nutrition and reducing obesity, but no single ingredient can replace natural fats in all applications. This paper briefly reviews the nutritional and functional properties of a range of fat replacers and substitutes, including inulin, konjac, rice starch, maltodextrins, high-fructose corn syrup, **yeast** solids, **milk** whey proteins (Simplesse, Dairy Lo), **transglutaminase**-modified casein, sucrose polyester, titanium dioxide, modified starches (Stellar, Oatrim), microcrystalline cellulose (Avicel, Novagel), fibre gels, hydrocolloids, fruit-based fat replacers, propoxylated glycerine, Caprenin, structured triacylglycerols (Salatrim, Appetize) and olestra. The structure, results of clinical studies and functional properties of olestra are discussed in greater detail.

SH ADDITIVES
CT FAT SUBSTITUTES; FUNCTIONAL PROPERTIES; NUTRITIONAL VALUE; OLESTRA; REVIEW; TYPES
DED 25 Apr 2001

L6 ANSWER 3 OF 4 FROSTI COPYRIGHT 2002 LFRA
AN 436964 FROSTI
TI Rheology of protein gels and protein-stabilized emulsion gels cross-linked with **transglutaminase**.
AU Yamamoto Y.; Dickinson E.
SO Food colloids - proteins, lipids and polysaccharides: proceedings of a conference, Ystad, April 1996., Published by: RSC, Cambridge, 1997, 326-334 (23 ref.)
Dickinson E.; Bergenstahl B.
ISBN: 0-85404-776-X

DT Conference Article
LA English

AB Although heat treatment is usually employed for the gelation of **milk** proteins (heating causes denaturation of the protein and hence non-covalent cross-linking), enzymic cross-linking can also be used. **Transglutaminase** is one enzyme that catalyses the gelation of **milk** proteins (to produce covalent cross-linking). In this study, the viscoelastic properties of protein gels and protein-stabilized emulsion gels cross-linked with calcium-independent **transglutaminase** or cross-linked by heat treatment were compared. Consideration is given to the strengths of enzyme gels, heat-set gels and emulsion gels; thermal gelation after enzyme treatment; and the effects of **lecithin** on viscoelastic properties of emulsion gels.

SH PROTEINS
CT CFOSS LINKING; EMULSIONS; GELATION; GELS; HEATING; LECITHIN;
PFOTEIN GELS; PROTEIN STABILIZED EMULSION GELS; TRANSGLUTAMINASE
; VISCOELASTIC PROPERTIES
DED 5 Jun 1997

LG ANSWER 4 OF 4 FROSTI COPYRIGHT 2002 LFRA
AN 414308 FROSTI
TI Rheology of **milk** protein gels and protein-stabilized emulsion
gels cross-linked with **transglutaminase**.
AJ Dickinson E.; Yamamoto Y.
SO Journal of Agricultural and Food Chemistry, 1996, 44 (6), 1371-1377 (33
ref.)
DT Journal
LA English
SL English
AB **Milk** protein gels are traditionally formed by treating casein
with acid or proteolytic enzymes or by thermal denaturation of whey
proteins. They can be produced by enzymically cross-linking the protein
molecules. Oscillatory shear measurements of emulsion gels cross-linked
using calcium-independent **transglutaminase** with
beta-lactoglobulin or sodium caseinate as the protein emulsifier are
reported. The effects of heat treatment following enzyme-induced
gelation of beta-lactoglobulin systems and **lecithin** addition to
the beta-lactoglobulin-stabilised emulsion prior to the enzyme treatment
were studied. The frequency dependence of the small-deformation elastic
moduli of the enzyme-treated gels was weaker than for the equivalent
heat-set beta-lactoglobulin gels and the strain dependence of the elastic
moduli was of the opposite sign. Thermal processing after enzyme
treatment led to the formation of a strong gel. **Lecithin**
addition before enzyme treatment had a positive effect on the gel
strength. The extent and rate of gelation were greater for sodium
caseinate systems than for beta-lactoglobulin gels.

SH PROTEINS
CT BETA; BETA LACTOGLOBULIN; CROSS LINKING; EMULSIONS; ENZYMES; GELS;
LACTOGLOBULIN; **MILK**; **MILK** GELS; **MILK**
PROTEIN; **MILK** PROTEINS; PROPERTIES; PROTEIN GELS; PROTEINS;
RHEOLOGICAL; PHEOLOGICAL PROPERTIES; TRANSGLUTAMINASE
DED 7 Aug 1996

=> file uspatall
COST IN U.S. DOLLARS
SINCE FILE ENTRY SESSION
FULL ESTIMATED COST 8.10 8.31

FILE 'USPATFULL' ENTERED AT 11:02:09 ON 22 APR 2002
CA INDEXING COPYRIGHT (C) 2002 AMERICAN CHEMICAL SOCIETY (ACS)

FILE 'USPAT2' ENTERED AT 11:02:09 ON 22 APR 2002
CA INDEXING COPYRIGHT (C) 2002 AMERICAN CHEMICAL SOCIETY (ACS)

=: d his

(FILE 'HOME' ENTERED AT 10:59:22 ON 22 APR 2002)

FILE 'FSTA, FROSTI' ENTERED AT 10:59:34 ON 22 APR 2002
L1 111892 S MILK#
L2 781 S TRANSGLUTAMINASE#
L3 1304 S REDUCING AGENT#
L4 0 S L1 AND L2 AND L3
L5 60201 S GLUTATHIONE OR CYSTEINE OR GLUTAMYL CYSTEINE OR YEAST OR THIOS

L6

4 S L1 AND L2 AND L5

FILE 'USPATFULL, USPAT2' ENTERED AT 11:02:09 ON 22 APR 2002

= s 16

L7 133 L6

= s milk#/clm

L8 5200 MILK#/CLM

= s 17 and 18

L9 18 L7 AND L8

= d 1-18

L9 ANSWER 1 OF 18 USPATFULL

AN 2002:32204 USPATFULL

TI Purification of fibrinogen from fluids by precipitation and hydrophobic chromatography

IN McCreadh, Graham, Edinburgh, UNITED KINGDOM
Michael, Udell N., Edinburgh, UNITED KINGDOM

PI US 2002019025 A1 20020214

AI US 2001-814371 A1 20010322 (9)

RLI Continuation of Ser. No. WO 1999-GB3193, filed on 24 Sep 1999, UNKNOWN

PFAI GB 1998-20847 19980924

GB 1998-20848 19980924

GB 1998-20845 19980924

US 1998-103319P 19981007 (60)

US 1998-103321P 19981007 (60)

DT Utility

FS APPLICATION

LN.CNT 1322

INCL INCLM: 435/068.100

INCLS: 800/007.000; 530/350.000

NCL NCLM: 435/068.100

NCLS: 800/007.000; 530/350.000

IC [7]

ICM: C12P021-06

ICS: C12N009-64; C07K017-00; C12P021-00; C07K001-00

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L9 ANSWER 2 OF 18 USPATFULL

AN 2002:12275 USPATFULL

TI Isolated cathepsin L type **cysteine** proteases and reducing intercorneocyte cohesion/promoting desquamation therewith

IN Bernard, Dominique, Paris, FRANCE

Kermici, Michel, Paris, FRANCE

Bernard-Bourboulon, Marie-Alix, Noisy Le Sec, FRANCE

PI US 2002006654 A1 20020117

AI US 2001-884953 A1 20010621 (9)

RLI Division of Ser. No. US 1998-143446, filed on 28 Aug 1998, GRANTED, Pat. No. US 6274364

PFAI FR 1997-10818 19970829

DT Utility

FS APPLICATION

LN.CNT 899

INCL INCLM: 435/212.000

INCLS: 424/094.650; 530/388.260; 424/401.000

NCL NCLM: 435/212.000

NCLS: 424/094.650; 530/388.260; 424/401.000

IC [7]

ICM: A61K038-46

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L9 ANSWER 3 OF 18 USPATFULL
 AN 2001:194125 USPATFULL
 TI Method for diagnosing immunologic food sensitivity
 IN Fine, Kenneth D., Dallas, TX, United States
 PI US 2001035639 A1 20011101
 AI US 2001-798557 A1 20010302 (9)
 PFAI US 2000-189668P 20000315 (60)
 US 2000-224470P 20000810 (60)
 DT Utility
 FS APPLICATION
 LN.CNT 1044
 INCL INCLM: 435/007.100
 NCL NCLM: 435/007.100
 IC [7]
 ICM: G01N033-53

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L9 ANSWER 4 OF 18 USPATFULL
 AN 2001:107476 USPATFULL
 TI Process for making cheese
 IN Budtz, Peter, Frederiksberg, Denmark
 FA Novozymes A/S Patents, Bagsvaerd, Denmark (non-U.S. corporation)
 PI US 6258390 B1 20010710
 AI US 1997-990884 19971215 (8)
 FRI Continuation of Ser. No. WO 1996-DK279, filed on 25 Jun 1996
 PFAI DK 1995-764 19950630
 WO 1996-DK279 19960625
 DT Utility
 FS GRANTED
 LN.CNT 452
 INCL INCLM: 426/036.000
 INCLS: 426/034.000; 426/038.000; 426/039.000; 426/582.000
 NCL NCLM: 426/036.000
 NCLS: 426/034.000; 426/038.000; 426/039.000; 426/582.000
 IC [7]
 ICM: A23C009-12
 EXP 426/34; 426/36; 426/38; 426/39; 426/40; 426/42; 426/43; 426/52; 426/580;
 426/582

L9 ANSWER 5 OF 18 USPATFULL
 AN 2001:36957 USPATFULL
 TI Polypeptide with reduced respiratory allergenicity
 IN Olsen, Arne Agerlin, Virum, Denmark
 Hansen, Lars Bo, Herlev, Denmark
 Beck, Thomas Christian, Birker.o slashed.d, Denmark
 FA Novo Nordisk A/S, Bagsvaerd, Denmark (non-U.S. corporation)
 PI US 6201110 B1 20010313
 AI US 2000-610751 20000706 (9)
 FRI Continuation of Ser. No. US 1999-405311, filed on 20 Sep 1999, now
 patented, Pat. No. US 6114509 Continuation of Ser. No. US 1998-150891,
 filed on 10 Sep 1998, now patented, Pat. No. US 5981718 Continuation of
 Ser. No. US 1997-836293, filed on 12 May 1997, now patented, Pat. No. US
 5856451 Continuation of Ser. No. WO 1994-DK9500497, filed on 7 Dec 1994
 PFAI DK 1994-1395 19941207
 DK 1994-1396 19941207
 DK 1994-1397 19941207
 DK 1994-1398 19941207
 DK 1994-1399 19941207
 DK 1994-1400 19941207

DK 1994-1401 19941207
DT Utility
FS Granted
LN.CNT 1239
INCL INCLM: 530/402.000
INCLS: 530/350.000; 530/403.000; 435/189.000; 435/190.000
NCL NCLM: 530/402.000
NCLS: 435/189.000; 435/190.000; 530/350.000; 530/403.000
IC [7]
ICM: C07K001-10
EXF 530/402; 530/350; 530/403; 435/189; 435/190
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

LF ANSWER 6 OF 18 USPATFULL
AI 2001:25644 USPATFULL
TI Microbial **transglutaminases**, their production and use
IN Bech, Lisbeth, Hiller.o slashed.d, Denmark
N.o slashed.rrevang, Iben Angelica, Aller.o slashed.d, Denmark
Halkier, Torben, Birker.o slashed.d, Denmark
Rasmussen, Grethe, K.o slashed.benhavn, Denmark
Schafer, Thomas, Farum, Germany, Federal Republic of
Andersen, Jens T.o slashed.nne, N.ae butted.rum, Denmark
FA Novo Nordisk A/S, Bagsvaerd, Denmark (non-U.S. corporation)
FI US 6190879 B1 20010220
AI US 1999-294565 19990420 (9)
FLI Continuation of Ser. No. US 1997-793426, filed on 25 Feb 1997, now
patented, Pat. No. US 6100053
FFAI DK 1994-990 19940826
DK 1995-947 19950824
DT Utility
FS Granted
LN.CNT 1939
INCL INCLM: 435/068.100
INCLS: 435/072.100; 435/193.000; 426/573.000
NCL NCLM: 435/068.100
NCLS: 426/573.000; 435/071.200; 435/193.000
IC [7]
ICM: C12P021-06
ICS: C12N009-10; A23G001-05
EXF 435/68.1; 435/71.2; 435/193; 435/227; 426/573
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

LF ANSWER 7 OF 18 USPATFULL
AI 2001:25490 USPATFULL
TI Infant formula
IN Sawatzki, Gunther, Munzenberg, Germany, Federal Republic of
Bohm, Gunther, Echzell, Germany, Federal Republic of
Georgi, Gilda, Friedrichsdorf, Germany, Federal Republic of
Schweikhardt, Friedrich, Friedrichsdorf, Germany, Federal Republic of
FA N.V. Nutricia, Zoetermeer, Netherlands (non-U.S. corporation)
FI US 6190724 B1 20010220
AI US 1999-401611 19990922 (9)
FLI Continuation of Ser. No. US 233, now abandoned
FFAI DE 1995-19529149 19950808
DE 1995-19536417 19950929
DT Utility
FS Granted
LN.CNT 387
INCL INCLM: 426/656.000
INCLS: 426/580.000; 426/801.000
NCL NCLM: 426/656.000
NCLS: 426/580.000; 426/801.000

IC [7]
ICM: A23L001-305
ICS: A23J003-08
EXF 530/402; 530/350; 530/300; 426/580; 426/587; 426/656; 426/657; 426/801;
426/583; 426/330; 426/330.2; 426/334; 514/2; 514/21
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L9 ANSWER 8 OF 18 USPATFULL
AN 2000:109393 USPATFULL
TI Process for obtaining a modified cereal flour
IN Yamazaki, Katsutoshi, Kawasaki, Japan
Soeda, Takahiko, Kawasaki, Japan
PA Ajinomoto Co., Inc., Tokyo, Japan (non-U.S. corporation)
PI US 6106887 20000822
AI US 1997-977575 19971125 (8)
PRAI JP 1996-317869 19961128
DT Utility
FS Granted
LN.CNT 764
INCL INCLM: 426/622.000
INCLS: 426/020.000; 426/061.000; 426/549.000
NCL NCLM: 426/622.000
NCLS: 426/020.000; 426/061.000; 426/549.000
IC [7]
ICM: A21D002-00
EXF 426/622; 426/20; 426/61; 426/62; 426/63; 426/64; 426/549; 426/94
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L9 ANSWER 9 OF 18 USPATFULL
AN 2000:61225 USPATFULL
TI Process for producing chocolate
IN Yamazaki, Katsutoshi, Kawasaki, Japan
Soeda, Takahiko, Kawasaki, Japan
PA Ajinomoto Co., Inc., Tokyo, Japan (non-U.S. corporation)
PI US 6063408 20000516
AI US 1997-838815 19970410 (8)
PRAI JP 1996-88322 19960410
JP 1997-33889 19970218
DT Utility
FS Granted
LN.CNT 488
INCL INCLM: 426/045.000
INCLS: 426/052.000; 426/601.000; 426/656.000; 426/660.000
NCL NCLM: 426/045.000
NCLS: 426/052.000; 426/601.000; 426/656.000; 426/660.000
IC [7]
ICM: A23G001-00
EXF 426/45; 426/52; 426/601; 426/656; 426/660

L9 ANSWER 10 OF 18 USPATFULL
AN 2000:24495 USPATFULL
TI Stabilized **transglutaminase** and enzyme preparation containing
the same
IN Soeda, Takahiko, Kawasaki, Japan
Hondo, Keiko, Kawasaki, Japan
Kuhara, Chiho, Kawasaki, Japan
PA Ajinomoto Co., Inc., Tokyo, Japan (non-U.S. corporation)
PI US 6030821 20000229
WO 9611264 19960418
AI US 1996-652552 19960725 (8)
WO 1995-JP2076 19951011
19960725 PCT 371 date

19960725 PCT 102(e) date
19941011

PPAI JP 1994-245211
DT Utility
FS Granted
LN.CNT 568
INCL INCLM: 435/188.000
INCLS: 435/193.000; 426/020.000
NCL NCLM: 435/188.000
NCLS: 426/020.000; 435/193.000
IC [7]
ICM: C12N009-00
EXF 435/193; 426/188; 426/20
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

LC ANSWER 11 OF 18 USPATFULL
AN 1999:142125 USPATFULL
TI Polypeptide with reduced allergenicity
IN Olsen, Arne Agerlin, Virum, Denmark
Hansen, Lars Bo, Herlev, Denmark
Beck, Thomas Christian, Birker.o slashed.d, Denmark
PA Novo Nordisk A/S, Bagsvaerd, Denmark (non-U.S. corporation)
PI US 5981718 19991109
AI US 1998-150891 19980910 (9)
RLI Continuation of Ser. No. US 1997-836293, filed on 12 May 1997, now
patented, Pat. No. US 5856451 which is a continuation of Ser. No. WO
1995-DK497, filed on 7 Dec 1995
PFAI DK 1994-1395 19941207
DK 1994-1396 19941207
DK 1994-1397 19941207
DK 1994-1398 19941207
DK 1994-1399 19941207
DK 1994-1400 19941207
DK 1994-1401 19941207
DT Utility
FS Granted
LN.CNT 2257
INCL INCLM: 530/402.000
INCLS: 530/350.000; 530/403.000; 435/189.000; 435/193.000
NCL NCLM: 530/402.000
NCLS: 435/189.000; 435/193.000; 530/350.000; 530/403.000
IC [6]
ICM: C07K001-10
EXF 530/402; 530/350; 530/403; 435/189; 435/193
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

LC ANSWER 12 OF 18 USPATFULL
AN 1999:1779 USPATFULL
TI Method for reducing respiratory allergenicity
IN Olsen, Arne Agerlin, Virum, Denmark
Hansen, Lars Bo, Herlev, Denmark
Beck, Thomas Christian, Birker.o slashed.d, Denmark
PA Novo Nordisk A/S, Bagsvaerd, Denmark (non-U.S. corporation)
PI US 5856451 19990105
WO 9617929 19960613
AI US 1997-836293 19970512 (8)
WO 1995-DK497 19951207
19970512 PCT 371 date
19970512 PCT 102(e) date
PFAI DK 1994-1395 19941207
DK 1994-1396 19941207
DK 1994-1397 19941207
DK 1994-1398 19941207

DK 1994-1399 19941207
DK 1994-1400 19941207
DK 1994-1401 19941207
DT Utility
FS Granted
LN.CNT 2323
INCL INCLM: 530/402.000
INCLS: 530/350.000; 530/403.000; 435/189.000; 435/193.000
NCL NCLM: 530/402.000
NCLS: 435/189.000; 435/193.000; 530/350.000; 530/403.000
IC [6]
ICM: C07K001-10
EXF 530/350; 530/402; 530/403; 435/189; 435/193
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L9 ANSWER 13 OF 18 USPATFULL
AN 1998:4271 USPATFULL
TI Process of preparing a spread
IN Andersen, Lars Peter, Klampenborg, Denmark
PA Novo Nordisk A/S, Bagsvaerd, Denmark (non-U.S. corporation)
PI US 5707658 19980113
WO 9608156 19960321
AI US 1997-776935 19970212 (8)
WO 1995-DK370 19950915
19970212 PCT 371 date
19970212 PCT 102(e) date
PRAI DK 1994-1071 19940916
DT Utility
FS Granted
LN.CNT 550
INCL INCLM: 426/042.000
INCLS: 426/603.000
NCL NCLM: 426/042.000
NCLS: 426/603.000
IC [6]
ICM: A23D007-00
EXF 426/34; 426/41; 426/42; 426/43; 426/603; 426/602

L9 ANSWER 14 OF 18 USPATFULL
AN 97:73319 USPATFULL
TI Process for producing bound-formed food
IN Soeda, Takahiko, Kawasaki, Japan
Yamazaki, Katsutoshi, Kawasaki, Japan
Sakaguchi, Shoji, Kawasaki, Japan
Ishii, Chiho, Kawasaki, Japan
Hondou, Keiko, Kawasaki, Japan
PA Ajinomoto Co., Inc., Tokyo, Japan (non-U.S. corporation)
PI US 5658605 19970819
AI US 1995-563623 19951128 (8)
RLI Division of Ser. No. US 1995-443388, filed on 17 May 1995, now patented,
Pat. No. US 5518742 which is a continuation of Ser. No. US 1993-69119,
filed on 28 May 1993, now abandoned
PRAI JP 1992-141693 19920602
JP 1993-18541 19930205
DT Utility
FS Granted
LN.CNT 1451
INCL INCLM: 426/007.000
INCLS: 426/018.000; 426/032.000; 426/034.000; 426/049.000; 426/055.000;
426/056.000; 426/652.000
NCL NCLM: 426/007.000
NCLS: 426/018.000; 426/032.000; 426/034.000; 426/049.000; 426/055.000;

426/056.000; 426/652.000

IC [6]
ICM: A23L001-317
ICS: A23J003-04; A23J003-10; A23J003-32
EXF 426/7; 426/42; 426/56; 426/59; 426/63; 426/574; 426/652; 426/802;
426/18; 426/32; 426/34; 426/44; 426/47; 426/49; 426/52; 426/55
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

LA ANSWER 15 OF 18 USPATFULL
AN 96:43399 USPATFULL
TI Enzyme preparation for producing bound-formed food
IN Soeda, Takahiko, Kawasaki, Japan
Yamazaki, Katsutoshi, Kawasaki, Japan
Sakaguchi, Shoji, Kawasaki, Japan
Ishii, Chiho, Kawasaki, Japan
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FA Ajinomoto Co., Inc., Tokyo, Japan (non-U.S. corporation)
FI US 5518742 19960521
AI US 1995-443388 19950517 (8)
FLI Continuation of Ser. No. US 1993-69119, filed on 28 May 1993, now
abandoned
FRAI JP 1992-141693 19920602
JP 1993-18541 19930205
DT Utility
FS Granted
LN.CNT 1406
INCL INCLM: 426/063.000
INCLS: 426/574.000; 426/652.000; 426/802.000; 426/059.000
NCL NCLM: 426/063.000
NCLS: 426/059.000; 426/574.000; 426/652.000; 426/802.000
IC [6]
ICM: A23L001-317
ICS: A23J003-04; A23J003-10; A23J003-34
EXF 426/7; 426/42; 426/56; 426/59; 426/63; 426/574; 426/652; 426/802
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

LA ANSWER 16 OF 18 USPATFULL
AN 94:62241 USPATFULL
TI Hydrophobic protein microparticles
IN Stark, Leonard E., Naperville, IL, United States
Gross, Akiva T., Newton, MA, United States
FA Opta Food Ingredients, Inc., Bedford, MA, United States (U.S.
corporation)
FI US 5330778 19940719
AI US 1992-934033 19920824 (7)
FLI Continuation of Ser. No. US 1991-702828, filed on 20 May 1991, now
patented, Pat. No. US 5145702 which is a division of Ser. No. US
1989-403111, filed on 1 Sep 1989, now patented, Pat. No. US 5021248
which is a continuation-in-part of Ser. No. US 1988-246435, filed on 19
Sep 1988, now abandoned
DT Utility
FS Granted
LN.CNT 1:97
INCL INCLM: 426/531.000
INCLS: 426/656.000; 426/804.000
NCL NCLM: 426/531.000
NCLS: 426/656.000; 426/804.000
IC [6]
ICM: A23J001-12
ICS: C08H001-00
EXF 426/96; 426/531; 426/656; 426/804; 426/98
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L9 ANSWEF 17 OF 18 USPATFULL
AN 91:82058 USPATFULL
TI Process of preparing shelf-stable "tofu" at normal temperature for long term
IN Nonaka, Masahiko, Kawasaki, Japan
Soeda, Takahiko, Kawasaki, Japan
Yamagiwa, Keiko, Kawasaki, Japan
Kowata, Hiroko, Kawasaki, Japan
Motegi, Masao, Kawasaki, Japan
Toiguchi, Seiichiro, Kawasaki, Japan
PA Ajinomoto Co., Inc., Tokyo, Japan (non-U.S. corporation)
PI US 5055310 19911008
AI US 1989-401831 19890901 (7)
PPAI JP 1988-219703 19880902
DT Utility
FS Granted
LN.CNT 608
INCL INCLM: 426/046.000
INCLS: 426/052.000; 426/061.000; 426/573.000; 426/634.000
NCL NCLM: 426/046.000
NCLS: 426/052.000; 426/061.000; 426/573.000; 426/634.000
IC [5]
ICM: A23L001-20
EXF 426/46; 426/52; 426/61; 426/63; 426/573; 426/634; 426/392; 426/521
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L9 ANSWER 18 OF 18 USPATFULL
AN 81:44558 USPATFULL
TI Hydrophobic protein microparticles and preparation thereof
IN Stark, Leonard E., Naperville, IL, United States
Gross, Akiva T., Newton, MA, United States
PA Enzytech, Inc., Cambridge, MA, United States (U.S. corporation)
PI US 5021248 19910604
AI US 1989-403111 19890901 (7)
RLI Continuation-in-part of Ser. No. US 1988-246435, filed on 19 Sep 1988,
now abandoned
DT Utility
FS Granted
LN.CNT 1452
INCL INCLM: 426/096.000
INCLS: 106/149.000; 426/531.000; 426/656.000; 426/804.000; 530/373.000
NCL NCLM: 426/096.000
NCLS: 106/161.100; 426/531.000; 426/656.000; 426/804.000; 427/213.300;
428/402.200; 530/373.000
IC [5]
ICM: A23J001-12
ICS: C08H001-00
EXF 426/96; 426/98; 426/531; 426/656; 426/804; 106/149; 530/373
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L9 ANSWER 1 OF 18 USPATFULL
AB The present invention provides a method for the part purification of fibrinogen from **milk**, the method comprising the transfer of protease enzyme which is present in the **milk**, into the whey phase with the removal or partition of fibrinogen into another phase of the **milk**. The present invention also provides a method for obtaining fibrinogen from a fluid, the method comprising: a) contacting the fluid with a hydrophobic interaction chromatography resin under conditions where the fibrinogen binds to the resin; and b) removing the bound protein by means of elution.

L9 ANSWER 2 OF 18 USPATFULL
AB Isolated, substantially pure natural or synthetic polypeptides comprising cathepsin L type **cysteine** proteases, or polypeptide fragments or polypeptide admixtures obtained via proteolysis thereof, are useful for reducing intercorneocyte cohesion and, thus, for promoting desquamation.

L9 ANSWER 3 OF 18 USPATFULL
AB The invention includes novel methodology for diagnosing immunologic food or drug sensitivities. A method for diagnosing food sensitivities includes using diagnoses of other related disorders as indicators in the diagnosis of the food sensitivity. Additionally, failure to respond to or a relapse after treatment for microscopic colitis with bismuth subsalicylate is disclosed as being a further indicator in the diagnosis of immunologic food sensitivity. Finally, the presence of certain HLA-DQ alleles, particularly HLA-DQ1,1; -DQ1,3; -DQ1,7; -DQ1,8; and -DQ1,9 as indicators in diagnosing immunologic food sensitivity is also disclosed by the invention. A method for food sensitivity panel testing (for sensitivities other than gluten sensitivity) by detecting IgA antibodies in serum is also disclosed. A method for testing stool samples for the presence of particular antibodies is also disclosed for diagnosing immunologic food sensitivities. These methods of diagnosis may be used alone or in combination to further enhance accuracy of diagnosis.

L9 ANSWER 4 OF 18 USPATFULL
AB A process for making cheese including: a) adding to cheesemilk a **transglutaminase**, incubating for a suitable period, b) incubating with a rennet so as to cause clotting, and c) separating whey from the coagulate, and d) processing the coagulate into cheese. Cheese products produced by said process are contemplated and to the use of **transglutaminase** for maintaining proteins in the cheese material during a conventional cheese-making process.

L9 ANSWER 5 OF 18 USPATFULL
AB The invention relates to modified polypeptides with reduced respiratory allergenicity comprising a parent polypeptide with a molecular weight from between 10 kDa and 100 kDa conjugated to a polymer with a molecular weight (M_{sub.r}) in the range of 1 kDa and 60 kDa. The modified polypeptide are produced using a process including the step of conjugating from 1 to 30 polymer molecules with the parent polypeptide. Further the invention relates to compositions comprising said polypeptides and further ingredients normally used in e.g. detergents, including dishwashing detergents and soap bars, household article, agrochemicals, personal care products, cosmetics, toiletries, oral and dermal pharmaceuticals, composition for treating textiles, and compositions used for manufacturing food and feed. Finally the invention is directed to uses of polypeptides with reduced allergenicity or compositions thereof for reducing the allergenicity of products for a vast number of industrial applications.

L9 ANSWER 6 OF 18 USPATFULL

AB A method for identifying a **transglutaminase**-producing microorganism based on a selective assay is disclosed.

L9 ANSWER 7 OF 18 USPATFULL

AB A protein composition and a baby food (infant formula) containing this are provided. The protein composition is characterised in that it contains at least 15 wt % (based on the total amount of the proteins) modified proteins, the course of whose digestion is slowed compared to the unmodified, normal proteins serving as starting materials. Such a protein composition and a baby food containing this create just as good metabolic conditions for the normal development of a child as feeding with human **milk** proteins.

L9 ANSWER 8 OF 18 USPATFULL

AB A method for modifying cereal flour by treating it with **transglutaminase** during the process of milling cereal flour, as well as processed foods containing the modified cereal-flour, such as noodles, breads, pastries.

L9 ANSWER 9 OF 18 USPATFULL

AB A process is provided for producing a chocolate having improved stability, and which is effective for preventing blooming, particularly fat blooming, the process involving kneading a chocolate starting material with a **transglutaminase** to effect reaction of the **transglutaminase** with the starting material.

L9 ANSWER 10 OF 18 USPATFULL

AB This invention relates to stabilized **transglutaminase** which is obtained by drying a solution containing **transglutaminase** and a protein material and to a **transglutaminase** enzyme preparation that contains the stabilized **transglutaminase** as an active ingredient, wherein a partial protein hydrolysate is preferred as the protein material.

L9 ANSWER 11 OF 18 USPATFULL

AB The invention relates to modified polypeptides with reduced allergenicity comprising a parent polypeptide with a molecular weight from between 10 kDa and 100 kDa conjugated to a polymer with a molecular weight (M_{sub.r}) in the range of 1 kDa and 60 kDa. The modified polypeptide are produced using a process including the step of conjugating from 1 to 30 polymer molecules with the parent polypeptide. Further the invention relates to compositions comprising said polypeptides and further ingredients normally used in e.g. detergents, including dishwashing detergents and soap bars, household article, agrochemicals, personal care products, cosmetics, toiletries, oral and dermal pharmaceuticals, composition for treating textiles, and compositions used for manufacturing food and feed. Finally the invention is directed to uses of polypeptides with reduced allergenicity or compositions thereof for reducing the allergenicity of products for a vast number of industrial applications.

L9 ANSWER 12 OF 18 USPATFULL

AB The invention relates to modified polypeptides with reduced allergenicity comprising a parent polypeptide with a molecular weight from between 10 kDa and 100 kDa conjugated to a polymer with a molecular weight (M_{sub.r}) in the range of 1 kDa and 60 kDa. The modified polypeptide are produced using a process including the step of conjugating from 1 to 30 polymer molecules with the parent polypeptide. Further the invention relates to compositions comprising said polypeptides and further ingredients normally used in e.g. detergents, including dishwashing detergents and soap bars, household article,

agrochemicals, personal care products, cosmetics, toiletries, oral and dermal pharmaceuticals, composition for treating textiles, and compositions used for manufacturing food and feed. Finally the invention is directed to uses of polypeptides with reduced allergenicity or compositions thereof for reducing the allergenicity of products for a vast number of industrial applications.

L9 ANSWER 13 OF 18 USPATFULL

AB The present invention relates to a process of preparing a spread and the use of an enzyme in the production of a spread. The process of preparing a spread includes the following steps: a) the aqueous phase, which includes protein, is treated with an enzyme capable of enhancing the viscosity of the aqueous phase, b) the pH-value is adjusted to 4.8 to 6.0, c) the aqueous phase or emulsion is heated to between 60.degree. C. and 100.degree. C. for a period of time, d) the aqueous phase or the emulsion is tempered to a temperature between 30.degree. C. and 50.degree. C., e) the tempered aqueous phase is mixed with the fat phase and tempered to between 30.degree. C. and 50.degree. C. until an emulsion is formed, f) the emulsion is crystallized to form a spread. The steps in the process may be performed in the sequence steps a), b), c), d), e), f) or a), b), d), e), c), d), f).

L9 ANSWER 14 OF 18 USPATFULL

AB A process for the preparation of bound-formed food comprising adding **transglutaminase**, a casein and an edible surface active agent, to a raw food material. The resulting bound-formed foods have excellent taste and savor.

L9 ANSWER 15 OF 18 USPATFULL

AB An enzyme preparation for bound-formed food use which comprises **transglutaminase**, a casein and an edible surface active agent. The enzyme preparation strongly binds raw food materials, and the resulting bound-formed foods have an excellent taste and savor.

L9 ANSWER 16 OF 18 USPATFULL

AB Water-dispersible microparticles of hydrophobic, water-insoluble, non-denatured protein, and method for preparing a suspension of these microparticles by the controlled precipitation of the protein, is described. The suspension can be used as a substitute for most dietary fats, or to encapsulate selected molecules. The water-insoluble proteins used in the process can be chemically or enzymatically modified to enhance the properties of the microparticles.

L9 ANSWER 17 OF 18 USPATFULL

AB Shelf stable soybean curd which is stable for extended periods of time is prepared by reacting soy **milk** with a solidifying agent and a **transglutaminase**, which is not dependent on Ca.sup.+2 ions and which is capable of catalyzing the acyl rearrangement of .gamma.-carboxyamide in the glutamine residue of a peptide chain at a temperature not higher than 80.degree. C. to prepare a soybean curd, packing the thus prepared soybean curd in a heat-resistant container, and retorting the packaged soybean curd.

L9 ANSWER 18 OF 18 USPATFULL

AB Water-dispersible microparticles of hydrophobic, water-insoluble, non-denatured protein, and method for preparing a suspension of these microparticles by the controlled precipitation of the protein, is described. The suspension can be used as a substitute for most dietary fats, or to encapsulate selected molecules. The water-insoluble proteins used in the process can be chemically or enzymatically modified to enhance the properties of the microparticles.